



German Cultural Centre
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Weddings and Social Events

2020



About Us

The German Cultural Centre, takes pride in being a premier wedding and events centre in Saskatoon. Located on 7.6 acres on the edge of the city, our contemporary facility offers a beautiful natural landscape and ample complimentary parking.

The Alpenrose and Edelweiss Halls can comfortably accommodate 175 guests each for dinner. An additional 20 guests can be accommodated for the dance portion of a wedding reception or special event. When both sections are opened together, the two halls can accommodate 450 guests for dinner with a maximum capacity of 500 for the dance portion of a wedding reception or special event.

We offer exceptional catering services and a variety of meal options, as well as the opportunity to customize your dinner, lunch or breakfast menu.

Our Events Coordinator and banquet staff are committed to making your event a success and will work with you to ensure your satisfaction along the way.

The German Cultural Centre is the perfect venue for weddings, anniversaries, graduation ceremonies, galas, holiday parties, meetings, training sessions and more. We look forward to hosting your next event.



Wedding Buffets

Traditional Wedding Buffet

Fresh Baked Rolls and Butter

Fresh Vegetables and Herb Dip

Relish and Pickle Platter

Choice of Tossed Salad with Assorted Dressings **OR** Build Your own Caesar

Choice of 3 Additional Salads:

Greek Salad, Red Cabbage Slaw, Sweet Mustard Marinated Vegetable Salad, Tomato Balsamic, Creamy Dill Cucumber Salad, Classic Creamy Pasta Salad, Marinated Green Pea Salad, Picnic Golden Potato Salad

Vegetables- Select One

Mixed Veg Medley
Green Beans with Red Pepper
Squash Selection
Classic Peas and Carrots

Starch-Select One

Baby Roast Potato
Skin on Roasted Garlic Mashed Potato
Scalloped Potato
Perogies with Sour Cream
Mushroom Parmesan Risotto



Entrees

Choose Entrée - Herbed Chicken Breast in Ham and Swiss Cheese Sauce, Sage Stuffed Pork Loin with Apple Butter, Shaved Tender Beef served Well Done in Béarnaise Sauce, Lemon Garlic Roasted Chicken Pieces

Choose Carved Entrée - Whole Roast Baron Of Beef au Jus, Ham with warm Honey Mustard, Mild Italian Sausage Stuffed Pork Loin with Creamy Pan Gravy, Spackled Herb Chicken with Brown Butter Jus

Vegetarian Entrees available upon request

Dessert - Select One

Chefs selection of Cakes, Squares, Mousses and Fresh Fruit

Deluxe Sundae Bar with Vanilla Ice Cream and Assorted Toppings

Bite Size Desserts including Cream Puffs, Cupcakes, Squares, Tarts and Fresh Fruit

Assorted Pastry Display (Pies, Crisps, Tarts and Strudels)

Freshly Brewed Coffee and Tea

One Entrée Package \$33.95 per person

Two Entrée Package \$37.95 per person

All food is served buffet style

All prices are subject to applicable taxes and a 17% service charge.

Platinum Dinner Buffet

Fresh Baked Rolls and Butter

Fresh Vegetables and Herb Dip

Relish and Pickle Platter

Tossed Salad with Assorted Dressings AND Build Your own Caesar

Choice of 3 Additional Salads:

Greek Salad, Red Cabbage Slaw, Sweet Mustard Marinated Vegetable Salad, Tomato Balsamic, Creamy Dill Cucumber Salad, Classic Creamy Pasta Salad, Marinated Green Pea Salad, Picnic Golden Potato Salad

Cheese Display

Vegetables- Select One

Mixed Veg Medley

Green Beans with Red Pepper

Harvest Squash Selection

Classic Peas and Carrots

Starch- Select Two

Baby Roast Potato

Cheddar Garlic Mashed Potato Scalloped Potato

Mushroom Parmesan Risotto

Bacon and Onion and Cheese Stuffed Baked Potato

Buffet comes with Perogies with Sour Cream **PLUS**

Choice of 1 Entrée

Herbed Chicken Breast in Spinach Cream Cheese Sauce

Sage Stuffed Pork Loin with Apple Butter

Atlantic Salmon in Caper Cream Sauce

Shaved Tender Beef served Well Done in Béarnaise Sauce
Cabbage Rolls

Chicken Breast topped with Ham and Swiss Cheese Sauce

Choice of 1 Carved Entrée

Ham with warm Honey Mustard

Mild Italian Sausage Stuffed Pork Loin with Creamy Pan Gravy

Spackled Herb Chicken with Brown Butter Jus

Herbed Prime Rib with Au Jus

Dessert - Select One

Chefs selection of Cakes, Squares, Mousses, Trifle, Crisps and Cobblers

Deluxe Sunday Bar including Hot Fudge, Caramel, Strawberry sauce, Whipped Cream
and Assorted Garnishes

Bite size Selections (Cookies, Cream Puffs, Cupcakes, Squares, Tarts, Fresh Fruit),

Pastry Display (Pies, Crisps and cobblers, Tarts, Strudels)

Classic and Chocolate Cheesecakes with Fruit Toppings and Whipped Cream

Freshly Brewed Coffee and Tea

\$44.95 Per Person

All prices are subject to applicable taxes and a 17% service charge.

Vegetarian Entrees available upon request

Late Lunches

WITH DINNER \$10.95 per person **WITHOUT Dinner** \$16.95 per person

Classic - Soft Rolls, Dill and Sweet Mixed Pickles, Cold Meat Selection including Ham, Beef, Turkey and Salami, Sliced Cheese, Condiments

Poutine Bar - French Fries, Gravy, Cheese and Assorted Toppings

Nacho - Warm Chips, Nacho Cheese Sauce, Refried Beans, Sour Cream, Salsa, Tomatos, Peppers, Green Onion, Black Olive, Cilantro

Pizza - Pepperoni and Mushroom, Ham and Pineapple, Vegetarian. Comes with Caesar Salad

Grilled Cheese - Soft white bread and cheddar Grilled Cheese sandwiches cut in half. Served with Ketchup and Creamy Tomato Soup.

Waffles - Waffles served with Warm Syrup, Warm Waffle Custard, Whipped Cream and Assorted Fruit Toppings

All prices are subject to applicable taxes and a 17% service charge.

Bar Service

The German Cultural Centre provides the following bar service options:

- **Cash Bar:** Guests pay for beverages individually.
- **Subsidized Bar:** Guests pay a set amount for beverages and the balance is invoiced to the client.
- **Host Bar:** Guests do not pay for beverages. The client is invoiced for all beverages consumed.

***Corkage Bars are at the discretion of GCC and prices will be secured at time of booking.** (guests to supply all alcohol with Sk Liquor Special Occasions Permit, bartenders to be supplied by GCC at \$20.00 per bartender)

All prices listed are per person and are subject to applicable taxes and a 17% service charge

Pop/Tea/Coffee	\$2.00	Bottle of Wine	\$32.00
Highballs	\$6.50	Red Wine	\$6.50 / glass
Domestic Beer	\$6.50	White Wine	\$6.50 / glass
Import Beer	\$7.75	Fruit Punch 10L	\$50.00

Bartenders and a ticket seller (if requested) will be provided.

- A bartender fee of \$20.00 per hour per bartender minimum of 3 hours will be applied if total liquor sales are less than \$400.
- Food service must be available for bar service.
- Last call for bar service will be at 12:30 am. Bar closes at 1:00 am.
- The German Cultural Centre reserves the right to refuse alcohol to any guest who appears to be intoxicated.

Decorations and Rentals

All tables will be pre-set with linen tablecloths and napkins, in your choice of black or white. A skirted gift table, guest book table, cake table and head table will also be provided, as well as a podium and microphone. Staging is also available for a raised head table.

Backdrops are available for rent through the German Cultural Centre. If you are interested in the back drop please see the Back Drop Rental Package.

- The German Cultural Centre does not allow the use of nails, tape, tacks or other fasteners on any Centre walls or ceilings.
- Decorations must be removed from the Centre by the event end time, stated on the event contract. Teardown is from 1am to 2am
- German Cultural Centre employees are not responsible for setting up or taking down decorations.
- The German Cultural Centre and our employees cannot be held responsible for any damage or loss of decorations.
- The German Cultural Centre will set up/tear down anything we supply
- Wedding is responsible for set up and tear down of all items brought in from the outside services.



Frequently Asked Questions:

What time can our wedding access the halls for set up?

We can guarantee the hall access at 10am the day of the wedding. We are happy to get you in the day prior and will be able to guarantee the availability 1 week prior to the wedding.

What if some of our guests have dietary or allergy restrictions?

Our kitchen team has extensive experience accommodating all types of allergies and dietary restrictions. We are happy to ensure all guests attending will have a meal to suit their needs. If there are severe allergies the GCC is happy to work with those guests on special meals.

What time can the DJ play until?

Last call at the bar is 12:30 am and the bar closes at 1:00 am. This is also the time the DJ's are to finish playing. We allow access to the room until 2am for teardown of DJ equipment and rented items. Please note that due to the sensitivity of the smoke sensors we do not permit fog or smoke machines in the halls.

Can we leave items in the hall to be picked up the next day?

Due to limited staffing on Sundays we ask that all items provided by the wedding be removed that night. If items need to be left behind this needs to be arranged in advance with the GCC.

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Can we bring in outside catering or food trucks?

As the GCC is a full service venue we do not permit outside food for the dinner or late lunch. Food Trucks are considered outside catering.

Can the cake come in the day before?

Due to limited fridge space and the delicate nature of wedding cakes these must be brought in the day of and placed on the cake table provided.